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Egg powder prodn. - includes evapn. of egg mass followed by spray-drying and thermal treatment for storage stability

Patent Assignee: MOSCOW MEAT DAIRY INST

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Patent Family (1 patent, 1 country)

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Patent Details

Patent Number	Kind	Language	Pages	Drawings	Filing Notes
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Alerting Abstract: SU A

Egg powder is produced by subjecting egg mass to evaporation and then spray-drying. The foam stability is improved and the nutrient value of the product is increased by subjecting the egg mass, before the evaporation, to heating at 45-62 deg. for 20-60 min.

The above heating operation results in decomposition of practically whole carbonic acid present in the egg mass whereby the pH of the mass increases to 7.9-9.0. This effect suppresses the growth of microorganisms. Pasteurisation occurs jointly with evapn.; the stirring speed can be reduced to 20-120 rpm. Bul.47/23.12.82

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